GB IE

INSTALLATION, MAINTENANCE AND USE INSTRUCTIONS FOR FREE-STANDING COOKERS 90x60 cm (type M9V)

READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer is not responsible for any inaccuracies, due to printing or transcription errors, contained in this booklet. In addition, the appearance of the figures reported is also purely indicative.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

CONTENTS:

INSTALLER TECHNICAL MANUAL ..... pg. 2
Installing the cooker - Installation information ..... pg. 2
Ventilation and aeration of rooms ..... pg. 3
Height-adjustable feet ..... pg. 3
Intalling the toekick panel ..... pg. 3
Intalling the riser ..... pg. 3
Intalling the hob rail and oven handle ..... pg. 3
Intalling the sistem to prevent overturning ..... pg. 3
Gas connection ..... pg. 3
Adaptation to different types of Gas and burner adjustments ..... pg. 4
Electric connection ..... pg. 5
APPLIANCE MAINTENANCE - Replacing parts ..... pg. 5-6
USE AND MAINTENANCE MANUAL ..... pg. 6
Description of control panel and control types ..... pg. 6
Using burners ..... pg. 7
Using the gas oven ..... pg. 7-8
Using the 2+0 change-over switch ..... pg. 9
Using the electric thermostat ..... pg. 9
Using the 9+0 switch ..... pg. 9
Using the natural conventional electric oven ..... pg. 10
Using the ventilated electric oven ..... pg. 10-11
Using the electric grill - ventilated electric grill ..... pg. 11
Using the thermometer ..... pg. 12
Using the self-cleaning oven ..... pg. 12
Cleaning the appliance ..... pg. 12

THIS APPLIANCE HAS BEEN DESIGNED FOR NON-PROFESSIONAL DOMESTIC USE.

INSTALLER TECHNICAL MANUAL

This appliance is marked according to the European directive 2002/95/EC

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.

INSTALLER INFORMATION

The installation, all adjustments, transformations and maintenance listed in this part of the manual must be carried out only by skilled personnel.
Improper installation may cause damage to persons, animals or property, for which the manufacture will not be held responsible.
The appliance safety or automatic adjustment devices may be changed during the service life of the system only by the manufacturer or by the duly authorised supplier.

INSTALLING THE COOKER

After having removed the various loose parts from the internal and external packing, make sure that the cooker is not damaged. In case of doubt, do not use the appliance and contact skilled personnel.
Keep all the dangerous packing parts (polystyrene foam, bags, cardboard, staples, etc.) away from children.
The appliance can be installed as a freestanding unit, next to a wall or inserted between two walls (Fig.1). A single sidewall that exceeds the height of the work surface is possible. This must be at a minimum distance of 70 mm from the edge of the cooker (Fig.1)
Any walls of the adjacent furniture pieces and the wall behind the cooker must be made with heat-resistant material that can withstand a minimum overtemperature of 65 K.
WARNING: the connection to the gas network must only use metal flexible pipes that conform with the national standards in force.

IMPORTANT INFORMATION FOR INSTALLING THE APPLIANCE

The cooker can be installed separately, as a freestanding unit, or between kitchen units or between a kitchen unit and the wall. The device must be installed in accordance with the regulations stated in UNI 7129 and UNI 7131 standards.

This appliance is not connected to devices which exhaust combustion products.

Special attention must be focused on the prescriptions described below regarding room aeration and ventilation. Any hanging cabinets installed above the work surface must be located at a distance of no less than 700 mm.

ROOM VENTILATION

To ensure that the appliance operate correctly, the room where it is installed must be continuously ventilated. The room volume should not be less than 25 m^3 and the quantity of air needed shall be based on the regular combustion of gas and on the ventilation of the room. Natural air will flow through permanent openings in the walls of the room to be ventilated: these openings will be connected with the outside environment and shall have a minimum cross-section defined by the current national standards regarding room ventilation (see Fig. 3).

These openings shall be built so that they cannot be clogged.

Indirect ventilation is also permitted by taking air from the rooms adjacent to the one to be ventilated.

LOCATION AND AERATION

The gas cooking appliances must always evacuate the combustion products by means of hoods connected to chimneys, flues or directly outside (see Fig. 4). If a hood cannot be installed, it is possible to use a fan installed on a window or directly facing outdoors, to be operated together with the appliance (see Fig. 5), provided that there is strict compliance with the ventilation regulations.

HEIGHT-ADJUSTABLE FEET (figure.6)

The feet are packed in the top box.

The feet should be installed with the cooker close to its final installation position; the feet are not safe to move the cooker long distances.

After unpacking the cooker, lift it with your foot, to fit the cooker feet in the bases at the bottom. Slowly lower the cooker so its weight is resting on the feet and on the assembly fixings. We recommend using a lifting device or pallet instead of tilting the cooker.

INSTALLING THE TOEKICK PANEL (only available for some models)

After installing the feet, install the cooker skirt as shown in the pictures in Figure 7

INSTALLING THE RISER

Remove the 2 screws securing the hob at the rear, as shown in (figure 8)

Put the upstand in place and secure at the bottom with the two screws, as shown in (figure 8)

Secure the middle of the upstand using the screws provided with the upstand (figure 8)

INSTALLING THE HOB RAIL AND OVEN HANDLE

The rail and handle are packed with the upstand.

The rail is only available on some models.

Assemble the hob rail and oven handle as shown in the pictures (figures 9 - 10- 11)

INSTALLING THE SYSTEM TO PREVENT OVERTURNING

To prevent the appliance from accidentally overturning, the system provided must be installed. Install the system as shown in the figures. Figures 12

APPLIANCE GAS CONNECTION

Before connecting the appliance to the gas network, make sure that the data on the label attached to the food warmer drawer or on the back of the cooker are compatible with what is indicated for the gas distribution network.

A label attached to the last page of this handbook and in the food warmer drawer (or on the back) of the appliance indicates the appliance adjustment conditions: type of gas and operating pressure.

IMPORTANT: This appliance must be installed in compliance with current national standards in force and used only in a well-ventilated room.

WARNING: It should be recalled that the appliance utilises a threaded 1/2" gas cylindrical male fitting according to UNI-ISO 228-1.

To connect the appliance to the gas network with a flexible rubber hose, a supplemental hose nipple fitting is needed (see Fig. 13) which is supplied with the appliance.

ADAPTATION TO DIFFERENT TYPES OF GAS FOR COOKER

Before performing any maintenance operation, disconnect the appliance from the gas supply and electricity network.

REPLACING THE NOZZLES TO OPERATE WITH ANOTHER TYPE OF GAS FOR COOKER:
Follow the instructions below to change the burner nozzles on the work surface:
1) Pull out the plug from the electric outlet to avoid any type of electric contact.
2) Remove the grids from the work surface (Fig. 14).
3) Remove the burners (Fig. 14).
4) Unscrew the nozzles using a 7 mm spanner, and replace them (Fig.15) with those needed for the new type of gas according to what is indicated in Table 1
Follow the instructions below to change the oven burner nozzle:
1) Loosen the screw **G** and remove the oven level (Fig. 16).
2) Loosen the screw **V** and pull out the burner from the support being careful not to damage the ignition plug and the thermocouple (Fig. 17).
3) Unscrew the nozzle **R** (Fig. 17) using a 7 mm spanner and replace it with the nozzle needed for the new type of gas according to what is indicated in Table 1.
WARNING: After completing the above-mentioned replacements, the technician must adjust the burners, as described in the paragraph below, seal any adjustment and pre-adjustment devices and apply the label on the appliance, to replace the existing one, corresponding to the new gas adjustment. This label is contained in the spare nozzle bag.

TABLE N°1: Adaption to various types of gas APPLIANCE CATEGORY: **II**2H3+

Burner	Types of Gas	Pressare	Nozzle Diameter	Rater Capacity				Reduced Capacity		by-pass Diameter
		Mbar	1/100 mm.	g/h	l/h	kw	kcal/h	kw	Kcal/h	1/100 mm.
Auxiliary	Natural G20	20	77	-	95	1	860	0,48	413	34
	Butane G30	30	50	73	-	1	860	0,48	413	34
	Propane G31	37	50	71	-	1	860	0,48	413	34
Semi-Rapid	Natural G20	20	101	-	167	1,75	1505	0,6	516	36
	Butane G30	30	66	127	-	1,75	1505	0,6	516	36
	Propane G31	37	66	125	-	1,75	1505	0,6	516	36
Rapid	Natural G20	20	129	-	286	3	2580	1,05	903	52
	Butane G30	30	87	218	-	3	2580	1,05	903	52
	Propane G31	37	87	214	-	3	2580	1,05	903	52
Dual	Natural G20	20	In 70 Out 110	-	476	5	4300	0,48	413	In 34 reg. out 65 reg.
	Butane G30	30	In 46 Out 69	334	-	4,6	3956	0,48	413	In 34 out 65
	Propane G31	37	In 46 Out 69	328	-	4,6	3956	0,48	413	In 34 out 65
Oven	Natural G20	20	150	-	429	4,5	3870	2	1720	70
	Butane G30	28	95	327	-	4,5	3870	2	1720	70
	Propane G31	37	95	321	-	4,5	3870	2	1720	70

BURNER ADJUSTMENT

Burner "MINIMUM" adjustment:
Work surface burner adjustment: follow the instructions below to adjust the work surface burner minimum:
1) Light the burner and set the knob to the MINIMUM position (small flame).
2) Remove the knob of the valve that is press fit on the rod of that valve.
3) If the cooker is not equipped with safety valves on the surface burners, insert a small slotted screwdriver into the hole on the valve rod (Fig. 18) and turn the choke screw to the right or left until the burner flame is adjusted to minimum. If the cooker is equipped with safety valves, the choke valve is not located in the rod hole, but on the valve body (see fig. 19).
4) For the gas valve of dual burner the choke valve is located on the valve body (fig. 20) , the A screw adjust the outer ring, the B screw adjust the inner ring.
5) Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.
Oven burner adjustment: follow the instructions below to adjust the minimum:
1) Light the burner setting the knob to the MAXIMUM position.
2) Close the oven door and operate the oven for at least 10 minutes.
3) Set the knob to the MINIMUM position (corresponding to 120°) and then remove it.
4) With a slotted screwdriver turn the choking screw (see figure 21) and, while observing the flame at the same time through the cooker porthole, evaluate the consistency of the flame so it remains on when switching quickly from the MINIMUM to the MAXIMUM position.
WARNING: The above-mentioned adjustment should be made only with methane gas burners, while for those operating with liquid gas the screw must be locked at the end in a clockwise direction. The grill burner always operates at maximum and therefore no minimum adjustment is required.

APPLIANCE ELECTRIC CONNECTION:

The electric connection must comply with the current legal standards and regulations.
Before making the connection, check that:
- The system electrical rating and the current outlets are adequate for the maximum power output of the appliance (see the label applied to the bottom of the casing).
- The outlet or the system is equipped with an efficient ground connection in accordance with the current legal standards and regulations. The company will not be responsible for the non-compliance with these instructions.

When the connection to the power supply network is made using an outlet:
- If the power cord is supplied without a plug, apply a standard plug that is suitable for the load indicated on the label. Connect the wires according to the diagram shown in FIG.22 and check that:

letter L (phase) = brown wire;
letter N (neutral) = blue wire;
ground symbol ⏚ = green-yellow wire;
- The power cord must be positioned so that an overtemperature of 75 K will not be reached at any point.
- Do not use reductions, adapters or splitters since they might cause false contacts and lead to dangerous overheating.

When the connection is made directly to the electric network:
- Use a device that ensures disconnection from the mains in which the contacts are opened to a distance that permits complete disconnection according to the conditions for over-voltage category III.
- Remember that the ground wire must not be interrupted by the circuit-breaker.
- As an alternative, the electric connection can also be protected by a high-sensitivity residual current circuit-breaker.
- It is highly recommended to attach the special green-yellow ground wire to an efficient ground system.

WARNING: If the power cord is replaced, the ground wire (yellow-green) connected to the terminal, should be longer than the other wires by about 2 cm.

TABLE N°2 : **TYPES OF POWER CORDS**

Work surface operation	Oven operation	Cross section 230V ~
Only gas burner	Gas oven / Electric grill	3x1mm²
	Ventilated Electric Oven	3x1,5mm²

ATTENTION: The appliance conforms with the regulations of directives 90/396EEC (Gas Directive) regarding gas appliances for domestic use and the like, 93/68 and 73/23 (Low Voltage Directive) regarding electrical safety and 2004/108/CE, 93/68 and 89/336 (EMC Directive) regarding electromagnetic compatibility.

APPLIANCE MAINTENANCE
ATTENTION: IMPORTANT WARNINGS

For cookers resting on a base
ATTENTION: If the cooker rests on a base, take the measures necessary to prevent the cooker from sliding along the support base.

For cookers with glass covers
ATTENTION: Before opening the appliance's glass cover, carefully remove all liquid residues from the top of it.
ATTENTION: Before closing the appliance's glass cover, make sure that the work surface has cooled.

For cookers with electric ovens
The unit becomes hot during use. Do not touch the heating elements inside the oven.

For cookers with electric ovens
ATTENTION: The accessible parts can become hot during use. Keep children away from the appliance.

For the food warmer compartment (or drop leaf in our case)
ATTENTION: The internal parts of the food warmer can become hot during use.

For glass doors
Do not use abrasive cleaning products or metal spatulas with sharp edges to clean the oven door's glass since this could scratch the surface and the glass could break.

Do not use steam cleaners to clean the appliance.

NOTE: various parts of the cooker heat up reaching temperatures which seem very high but which are actually fully within safety limits. According to these limits:
1) With the oven on at 200°C for 1 hour, front accessible parts which cannot be grasped, can reach the following temperatures:
- Control panel: Tmax = Room Temperature +60°C
- Glass of the oven door: Tmax = Room temperature+60°C
- Metal part of the oven door: Tmax = Room temperature+45°C

2) With the oven on at 230°C for 1 hour, the parts which can be grasped, can reach the following temperatures:
- Plastic knobs: Tmax = Room temperature+60°C
- Metal oven door handle: Tmax = Room temperature+35°C

where the room temperature is the temperature in °C of the place where the appliance is installed.

REPLACING PARTS

Before performing any maintenance operation, disconnect the appliance from the gas supply and electricity network.

To replace parts such as knobs and burners, just remove them from the seats without disassembling any part of the cooker.

To replace parts such as nozzle supports, valves and electric components follow the procedure described in the burner adjustment paragraph. To replace the valve or the gas thermostat, it is also necessary to disassemble the two rear gas train brackets, loosening the 4 screws (2 per bracket) that attach it to the rest of the cooker and, unscrew the nuts that attach the front burner valves to the control support, after removing all the knobs. To replace the gas or electric thermostat, also disassemble the rear cooker guard, loosening the relative screws, to be able to pull out and reposition the thermostat bulb.

To replace the oven bulb, just unscrew the protection cap that projects out inside the oven. (Fig.23)

WARNING: Before replacing the bulb, disconnect the appliance from the electric power supply.

WARNING: The power cord supplied with the appliance is connected to that appliance with an **X** type connection (in compliance with standards EN 60335-1, EN 60335-2-6 and subsequent amendments) for which it can be installed without the use of special tools, with the same type of cord as the one installed.

If the power cord becomes worn or damaged, replace it based on the information reported in table 2 .

WARNING: If the power cord is replaced, the installer shall ensure that the ground cable is longer than the phase cables and also shall comply with the warnings regarding the electric connection.

To replace the power cable, lift the terminal board's cover and replace the cable.

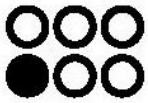
USE AND MAINTENANCE MANUAL

TABLE 3 GAS BURNER DIMENSION

Burner	Dimension (mm)
Auxiliary	Ø 50
Semi-rapid	Ø 70
Rapid	Ø 95
Dual	Ø 130

CONTROL PANEL DESCRIPTION

On the control panel, small symbols show the function of each knob or key. Here as follows are the several controls that a cooker can have:

the symbol , o  , shows the disposition of burners on the worktop, the full dot identifies the burner in object (in this case the front left burner).

the symbol or shows the running of any oven (gas oven with electric grill, static oven, 9 positions switch)

the symbol or shows the electric thermostat for electric fan oven

USING BURNERS

A diagram is etched on the control panel above each knob which indicates which burner corresponds to that knob. The burners can be ignited in different ways depending on the type of appliance and its specific characteristics:

- Manual lighting (it is always possible even when the power is cut off): Turn the knob anticlockwise that corresponds to the burner selected, setting it to the MAXIMUM position at the etched star (large flame Fig.24-25) and place a lit match up to the burner.

- Electric ignition: Turn the knob counterclockwise that corresponds to the burner selected, setting it to the MAXIMUM position (large flame Fig. 24-25) and keep on pressing the knob in correspondence of the ignition symbol marked with a star (for cookers equipped with ignition trough knob) or press the ignition button marked with a star and release it as soon as the burner has ignited.

- Burner ignition equipped with safety device (thermocouple)(fig.28): Turn the knob anticlockwise that corresponds to the burner selected, setting it to the MAXIMUM position at the etched star (large flame Fig. 24-25), press the knob and activate one of the above-mentioned ignition devices. Once ignited, keep pressing the knob for about 10 seconds to allow the flame to heat the thermocouple. If the burner goes out after releasing the knob, repeat the entire operation.

Note: It is recommended not to try to ignite a burner if the relative flame cap is not in the correct position.

- Use of the Dual burner (Fig.26-27)

This model controls both the central and the external crown of the burner with just one valve.
To ignite the central crown press and turn the knob to the maximum delivery position 1
and hold it down until ignition; in this position the internal flame are at maximum.
Turn the knob to position 2 to have the internal crown at minimum.
Turn the knob to position 3 to have the internal crown and the external crown at the maximum.
Turn the knob to position 4 to have the internal crown and the external crown at the minimum.

Tips for using burners correctly:

- Use suitable pots for each burner (see tab. 4 and Fig. 29).
- When the liquid is boiling, turn the knob to the MINIMUM position (small flame Fig. 24-25).
- Always use pots with a cover.

TABLE N°4

BURNER	PAN DIAMETER recommended (cm)
Auxiliary	12-14
Semi-rapid	14-26
Rapid	18-26
Dual ring	22-26

ATTENTION: Use pots with a flat bottom

NOTE: use flat-bottomed pans

NOTE: after cleaning the burners, make sure the caps "A" and flame spreader heads "B" are positioned properly as shown in figure '30 OK' and are not positioned as shown in figure '30 KO'.

WARNING: If the power is cut off, the burners can be lit with matches. When cooking foods with oil and fat, which are very flammable, the user should not leave the appliance unattended. If the appliance is equipped with a glass cover, such a cover may break when heated. Turn off all burners before lowering the cover. Do not use sprays near the appliance when it is being used. When using the burners, make sure that the handles of the pots are correctly positioned. Keep children away from the appliance. If equipped with a cover, before being closed, any food deposits should be cleaned off the built-in surface.

NOTE: The use of a gas cooking appliance produces heat and humidity in the room where it is installed. Therefore, proper aeration in the room is needed while ensuring that natural ventilation openings remain unobstructed (Fig.3) and activating the mechanical aeration device/exhaust hood or electric fan (Fig. 4 and Fig. 5). Intensive and continuous use of the appliance may require additional aeration, for example by opening a window, or more efficient aeration by increasing the power of the mechanical exhauster, if installed.

USING THE GAS OVEN

All the gas oven cookers are equipped with a thermostat and safety device to adjust the cooking temperature. The oven temperature is set by turning the knob counterclockwise to match the indicator with the temperature selected. The gas oven can be combined with a gas grill or an electric grill. See the specific pages for use information.

Operating the fan of the oven by means of the appropriate switch situated on the control panel, the circulation of warm air guarantees a uniform heat distribution. The preheating of the oven can be avoided. However for delicate baking, it is preferable to warm the oven before introducing the baking-pan. The baking system with the fan convection changes in part the various traditional baking notions. When roasting meat it is not necessary to turn the meat any more and for a roast on the spit, it is not indispensable to use the spit-roaster,
but is sufficient to put the meat directly on the grate.

With the use of the fan gas oven, the baking temperatures are slightly lower of about 10-15°C compared to those in use with the traditional gas oven. The oven can also be used in a traditional way, for foods requiring heat from the bottom, e.g. pizza.

WARNING: If the burner flames are extinguished accidentally, turn off the control knob and do not try to relight the oven until after at least 1 minute.

TABLE N°5

THERMOSTAT SETTING	TEMPERATURE °C
1	120°C
2	140°C
3	160°C
4	180°C
5	200°C
6	225°C
7	245°C
8	270°C

The oven burner can be ignited in different ways:

- Manual lighting (it is always possible even when the power is cut off):

To light the oven, open the oven door and turn the knob so the no. 8 on the scale matches the indicator (fig.31-32). At the same time put a lit match next to the ignition tube that is visible on the oven level (fig.33). Then press the thermostat knob (this makes the gas start to flow) and keep it pressed, after the burner has been completely lit, for 10 seconds. Release the knob and make sure that the burner remains on, otherwise repeat the operation.

- Electric ignition (only for the models equipped with this device):

In this case, first open the oven door, then turn the knob to the maximum temperature setting (number 8). Then press the thermostat knob (models with ignition trough knob). Wait about 10 seconds after the burner has been completely lit and then release the knob. Make sure that the burner remains on, otherwise repeat the operation. As for cookers without ignition trough knob, press the thermostat knob and the key with the spark symbol, wait about 10 seconds after the burner has been completely lit and then release the knob. Make sure that the burner remains on, otherwise repeat the operation.

The ignition device should not be used for more than 15 seconds. If after that period the burner still has not been lit, do not use the device and open the door of the room or wait at least 60 seconds before trying to light the oven again.

WARNING: when trying to light the oven, the door must always be open. When using the oven, leave the cooker cover open to prevent it from overheating.

NOTICE: when using the oven for the first time it should be operated for 15-30 minutes at a temperature of about 250° without cooking anything inside in order to eliminate any moisture and odours from the internal insulation.

During normal oven use, after lighting the burner and setting the desired temperature, wait about 15 minutes before putting in any food to preheat the oven.

The oven is equipped with 5 guides at different heights level (fig.34) which can be used to insert shelves or the tray. To keep the oven as clean as possible it is recommended to cook meat on the tray or on the shelf that has been inserted inside the tray. The table below lists the general cooking times and the position of the tray for different types of foods. Personal experience will help to determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe being used.

Temperatures between brackets are referred to the use of oven with fan assisted gas.

TABLE N°6

GAS OVEN COOKING TABLE			
	TEMP °C	**HEIGHT**	**MINUTES**
MEAT			
PORK ROAST	220 (210)	4	60-70
BEEF ROAST (YOUNG STEER)	250 (240)	4	50-60
BEEF ROAST	240 (230)	4	60-70
VEAL ROAST	220 (210)	4	60-70
LAMB ROAST	220 (210)	4	45-55
ROAST BEEF	230 (230)	4	55-65
ROAST HARE	235 (225)	4	40-50
ROAST RABBIT	220 (210)	4	50-60
ROAST TURKEY	235 (225)	4	50-60
ROAST GOOSE	225 (215)	4	60-70
ROAST DUCK	235 (225)	4	45-60
ROAST CHICKEN	235 (225)	4	40-45
FISH	200-225 (190-215)	3	15-25
PASTRY			
FRUIT PIE	200 (210)	3	35-40
TEA CAKE	190 (180)	3	50-55
BRIOCHES	175 (165)	3	25-30
SPONGE CAKE	235 (225)	3	20
RING CAKE	190 (180)	3	30-40
SWEET PUFF PASTRIES	220 (210)	3	20
RAISIN LOAF	220 (210)	3	15-20
STRUDEL	180 (170)	3	15-20
SAVOIA COOKIES	190 (180)	3	15
APPLE FRITTERS	220 (210)	3	20
SAZOIARDI SANDWICH	220 (210)	3	20-30
TOAST SANDWICH	250 (240)	4	5
BREAD	220 (210)	3	30
PIZZA	220 (210)	3	20

USING THE 2+0 CHANGE-OVER SWITCH (figure 35-36)

(only for gas ovens)

The 2+0 change-over switch used for gas oven models.

the symbol or is for oven fan and light operation, to use the gas oven or grill with fan.

the symbol or is for turning on the oven light

USING THE ELECTRIC THERMOSTAT FOR MULTI-FUNCTION COOKERS

The thermostat provided in every model keeps the temperature inside the oven constant at a temperature range from 50°C to 250°C .

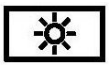
Turn the knob clockwise (Figure 37-38),to align the selected temperature on the metal ring with the indicator printed on the front panel. An orange light shows the thermostat is working and goes off when the oven temperature has exceeded the selected temperature by 10°C and comes on when the selected temperatures drops below 10°C. The thermostat can operate the oven heating elements only if the switch is in one of the heating element operating modes. If the switch is set to 0, the thermostat will not operate the heating elements.

USING THE 9-SETTING MULTI-FUNCTION OVEN SELECTOR

The 9+0 setting change-over switch for multi-function ovens is used to control, along with the thermostat, the fan motor and heating elements. To turn on the elements, both the knob on the 9+0 switch and thermostat need to be turned; if only one knob is turned, the oven will not work and only the light or fan motor will come on. The electric oven has 4 heating elements: a bottom element, two top elements and a round element; turn the change-over switch knob (Figure 39-40) to enable the heating element matching the symbol on the metal ring. However to operate this element, you need to turn the thermostat knob until the orange light shows the element has come on. If you position the change-over switch to any one of the nine operating modes, the relative heating element is enabled as well as the oven light. After the temperature and heating elements to operate have been selected, the oven heating elements are operated by the thermostat, so it is normal for the orange light to come on and off during operation.

To turn off the electric oven, set the change-over switch knob to 0 to prevent the thermostat operating the heating elements. The heating elements will be disabled, but the fan motor and oven light can be turned on from the change-over switch.

The switch has 9 settings, for 9 different types of oven operation:

- the symbol or  indicates that only the oven light is on;
- the symbol or indicates that the 1800W bottom heating element and external 1200W top heating element are on;
- the symbol or indicates that only the external 1200 W top heating element is on;
- the symbol or indicates that only the 1800W bottom heating element is on;
- the symbol or indicates that only the 1800 grill heating element is on (see specific section);
- the symbol or indicates that the external 1200W top heating element and 1800W grill heating element are on (see specific section);
- the symbol or indicates that the external 1200W top heating element, the 1800W grill heating element and fan motor are on (see specific section);
- the symbol or indicates that the 3000W round heating element and fan motor are on;
- the symbol or indicates that only the fan motor is on.

When the knob is turned to one of these nine positions, the oven light is always on, to indicate tension inside the oven.

USING THE ELECTRIC OVEN WITH NATURAL CONVECTION

When using the oven for the first time, leave it on for maximum 30 minutes at a temperature of 250°, to eliminate smell from the internal seals**.**

During normal use, select the cooking temperature using the thermostat knob, then wait for the orange light to go off before putting foods in.

The oven has 5 grooves at different heights (Figure 34) for fitting racks or trays. To prevent getting the oven too dirty, meat should be cooked on a tray or rack placed in the tray.

TABLE 7 COOKING TIMES FOR ELECTRIC OVENS WITH NATURAL CONVECTION

	TEMP °C	HEIGHT	MINUTES
MEAT			
ROAST PORK	225	3/4	60-80
ROAST STEER	225	3/4	60-80
ROAST OX	250	3/4	50-60
ROAST VEAL	225	3/4	60-80
ROAST LAMB	225	3	40-50
ROAST BEEF	230	3/4	50-60
ROAST HARE	250	3/4	40-50
ROAST RABBIT	250	3	60-80
ROAST TURKEY	250	3	50-60
ROAST GOOSE	225	3	60-70
ROAST DUCK	250	3/4	45-60
ROAST CHICKEN	250	3/4	40-45
FISH	200-225	2	15-25
CAKES AND PASTRIES			
FRUIT CAKE	225	2	35-40
SANDWICH CAKE	175-200	2	50-55
BRIOCHES	175-200	2	25-30
SPONGE CAKE	220-250	2	20-30
DOUGHNUTS	180-200	2	30-40
PUFF PASTRY	200-220	2	15-20
GRAPE TART	250	2	25-35
STRUDEL	180	2	20-30
SAVOYARD BISCUITS	180-200	2	40-50
APPLE FRITTERS	200-220	2	15-20
PUDDING WITH SAVOYARD BISCUITS	200-220	2	20-30
TOASTED SANDWICH	250	3	5
BREAD	220	3	30
PIZZA	220	2	20

USING THE ELECTRIC OVEN WITH FAN

When using the oven for the first time, leave it on for maximum 30 minutes at a temperature of 250°, to eliminate smell from the internal seals.

Before cooking foods, make sure the oven reaches the selected temperature and the orange light is off. This type of oven has a round heating element inside, where the fan for forced air circulation in a horizontal direction is positioned. Based on this operating principle, a fan oven can be used for different kinds of cooking at the same time, without changing the taste of the food. A few models are fitted at the rear with a removable metal filter that retains grease when cooking roasts. This filter should be cleaned regularly with soapy water to remove the grease and rinsed thoroughly. To remove the metal filter, apply gentle pressure upwards on the tab, indicated by the arrow. The circulation of hot air ensures that heat is evenly distributed. It is not necessary to preheat the oven, however in the case of delicate baking, the oven should be preheated before putting in baking trays. The convection fan cooking system changes to some extent concepts about traditional cooking. Meat does not have to be turned during cooking and a spit does not have to be used for rotisserie roasting. The meat can be simply put on the rack.

TABLE 8 COOKING TIMES FOR ELECTRIC FAN OVENS

	TEMP °C	HEIGHT	MINUTES
MEAT			
ROAST PORK	160-170	2	70-100
ROAST STEER	170-180	2	65-90
ROAST OX	170-190	2	40-60
ROAST VEAL	160-180	2	65-90
ROAST LAMB	140-160	2	100-130
ROAST BEEF	180-190	2	40-45
ROAST HARE	170-180	2	30-50
ROAST RABBIT	160-170	3	80-100
ROAST TURKEY	160-170	3	160-240
ROAST GOOSE	160-180	3	120-160
ROAST DUCK	170-180	2	100-160
ROAST CHICKEN	180	2	70-90
FISH	160-180	2-3	
CAKES AND PASTRIES			
FRUIT CAKE	180-200	2	40-50
SANDWICH CAKE	200-220	2	40-45
BRIOCHES	170-180	2	40-60
SPONGE CAKE	200-230	2	25-35
DOUGHNUTS	160-180	2	35-45
PUFF PASTRY	180-200	2	20-30
GRAPE TART	230-250	2	30-40
STRUDEL	160	2	25-35
SAVOYARD BISCUITS	150-180	2	50-60
APPLE FRITTERS	180-200	2	18-25
PUDDING WITH SAVOYARD BISCUITS	170-180	2	30-40
TOASTED SANDWICH	230-250	3	7
BREAD	200-220	3	40
PIZZA	200-220	2	20

USING THE STATIC ELECTRIC GRILL

The electric grill can be combined with the gas or electric oven.
With a gas oven + electric grill combination, the grill is operated from the oven thermostat knob.
The electric grill for gas oven cookers has a 2500W rating.
IMPORTANT: When using the electric grill in electric oven cookers, do not turn the thermostat knob to more than 150°C to prevent overheating the oven front; the oven has been designed for closed-door grilling.
Grilling on the rack: In this case, the rack should be put at level 1 or 2, placing foods on top of the rack and a drip tray below. Turn on the grill heating element, setting the thermostat to the relative position.
IMPORTANT NOTE: the oven door must be kept closed when grilling using the static electric grill.

WARNING: during use the appliance gets very hot. Do not touch the heating elements inside the oven.
NOTE: accessible parts may heat up during use. Keep children away.

USING THE ELECTRIC GRILL WITH FAN

The electric grill with fan is a special function for optimal grilling, with the oven rack at an intermediate position and the drip tray below.
With gas oven cookers with electric grills, set the thermostat to the grill symbol and the 2+0 change-over switch to the position to turn on the 2500W grill heating element and fan motor.
With cookers with a 9-setting change-over switch, set the 9+0 switch to the relative position and the electric thermostat to the temperature required, to turn on the grill heating element and fan motor.
IMPORTANT: When using the electric grill with fan, do not turn the thermostat knob to not more than 175°C (between 150° and 200°C) to prevent overheating the oven front; the oven has been designed for closed-door fan grilling.

Note:
This appliance is equipped with a cooling fan. The fan starts operating when the oven is on. The fan circulates the air between the control panel and the oven door, allowing the control panel and the oven door to remain cool while cooking.

USING THE THERMOMETER Figure 41

The cooker is fitted with a device to measure the temperature in the middle of the oven.
This lets you check the temperature inside the oven and adjust food cooking temperatures more accurately.

ELECTRIC OVEN

When you turn on the oven, the orange light comes on to indicate that the heating elements are working: The thermometer dial will start to move towards the set temperature.
The orange light will keeping coming on and off, indicating that the heating elements are working to maintain the temperature inside the oven.
The light may go off for a few minutes before the thermometer has reached the temperature required. This is normal, because operation of the heating elements is regulated so that heat is distributed properly inside the oven.
Heat is optimally distributed inside the oven when the thermometer dial has stopped.
If the oven temperature drops or goes up, the thermometer dial will follow these variations in the same way.
When the oven is turned off, the temperature on the thermometer will slowly drop until it reaches room temperature.
NOTE: The temperatures on the knob are indicative. Follow the thermometer temperature for cooking.

GAS OVEN

When the oven is turned on, the burner will start working at the maximum and the thermometer dial will start to move towards the set temperature.
The flame may die down before the thermometer has reached the temperature required. This is because burner power is reduced so that heat can be evenly distributed inside the oven.
Heat is optimally distributed inside the oven when the thermometer dial has stopped.
When the oven is turned off, the temperature on the thermometer will slowly drop until it reaches room temperature.
NOTE: The Thermostat Position and Oven Temperature correspondence in table no. 5 is indicative and depends on various factors such as the type of gas and supply pressure.
Follow the thermometer temperature for cooking.

NOTE: it is normal to record different temperatures from those indicated on the panel thermometer, when you measure the temperature in the middle of the oven using a different thermometer.
The temperature indicated by the thermometer is the mean temperature inside the oven and does not indicate the temperature of any single point.

USING THE SELF-CLEANING OVEN

On models which have this device, the self-cleaning oven differs from normal ovens because the inner surfaces are coated with a special micro-porous enamel that absorbs and eliminates grease residues during cooking. If liquid grease is released, self-cleaning is not sufficient, so wipe the grease stains with a damp sponge and then heat the oven to the maximum temperature, wait for it to cool down and wipe again with a damp sponge.

CLEANING THE APPLIANCE

Before any cleaning, unplug the appliance and turn off the gas tap.
Do not use steam cleaners to clean the appliance
Cleaning the hob:
Clean the burner heads, enamelled steel pan supports, enamelled caps and flame spreaders regularly using warm soapy water. Rinse and dry well.
Use a cloth to wipe away any liquids spilt from pans.
If the gas tap does not open or close easily, do not force it, but seek technical assistance immediately.
Cleaning enamelled parts:
Clean enamelled parts frequently with soapy water, to keep their characteristics unaltered. Never use abrasive powders. Do not leave acid or alkaline substances (vinegar, lemon juice, salt, tomato juice, etc.) on enamelled parts, and clean the parts when still warm.
Cleaning stainless steel parts:
Clean with soapy water then dry with a soft cloth. Use special stainless steel cleaning products regularly to maintain the shine. Never use abrasive powders.
Cleaning the flame spreaders:
As the flame spreaders rest on the hob surface, to clean them, remove and wash with soapy water. Dry well and make sure the holes are not obstructed, before putting them back in position.
Cleaning the oven glass panel:
The oven glass panel can be removed. After opening the doors and blocking the hinges inserting a nail in the hole of every hinge (figure 42) remove the glass panel (figure 43) and clean. Clean the panel when the oven is cold, using a damp cloth. Do not use abrasive products. Put the glass panel back, making sure the smooth part is on the outside and the printed part inside the oven door. Then release the hinges removing the nails.
Note: do not release the hinges if the glass panel is not fitted on the door.
Cleaning inside the oven:
To make heavy-duty cleaning easier, the door can be removed as follows. After opening the door and blocking the hinges (figure 42), put the door in a semi-open position and pull towards yourselves until it is released. To reassemble, proceed as above in reverse. The side racks can also be removed, by removing the nuts securing them to the oven.
Cast iron or aluminium strip racks:
Soft aluminium-bottomed pans are not recommended, to prevent leaving permanent marks on the rack surface which cannot be removed with normal washing.

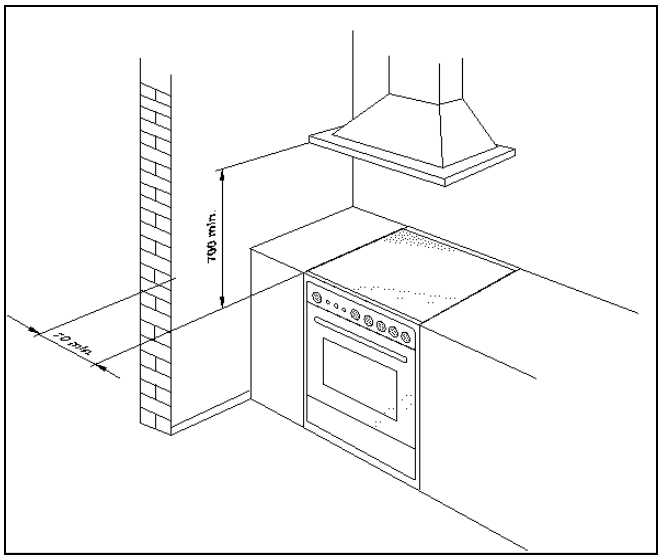


Fig. 1

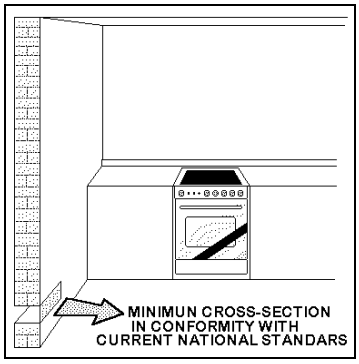


Fig. 3

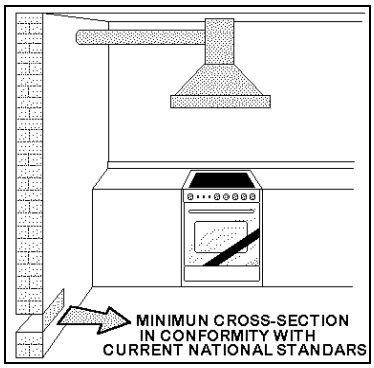


Fig. 4

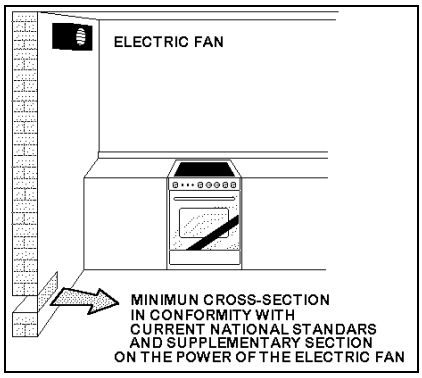


Fig. 5

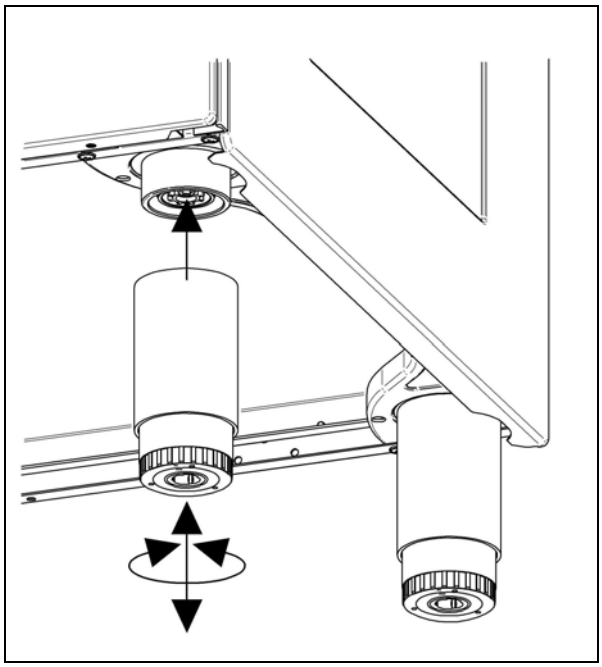


Fig. 6

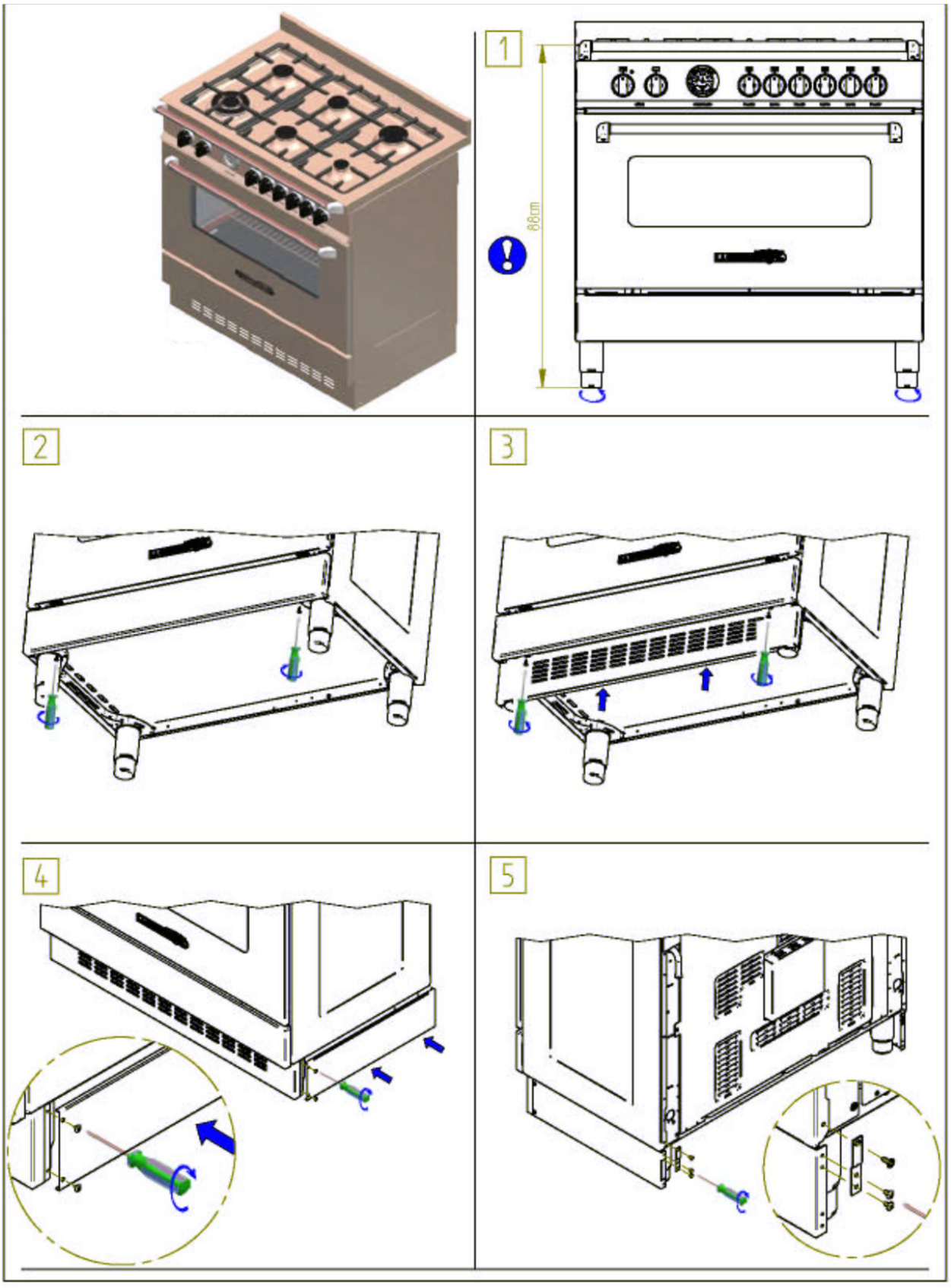


Fig. 7

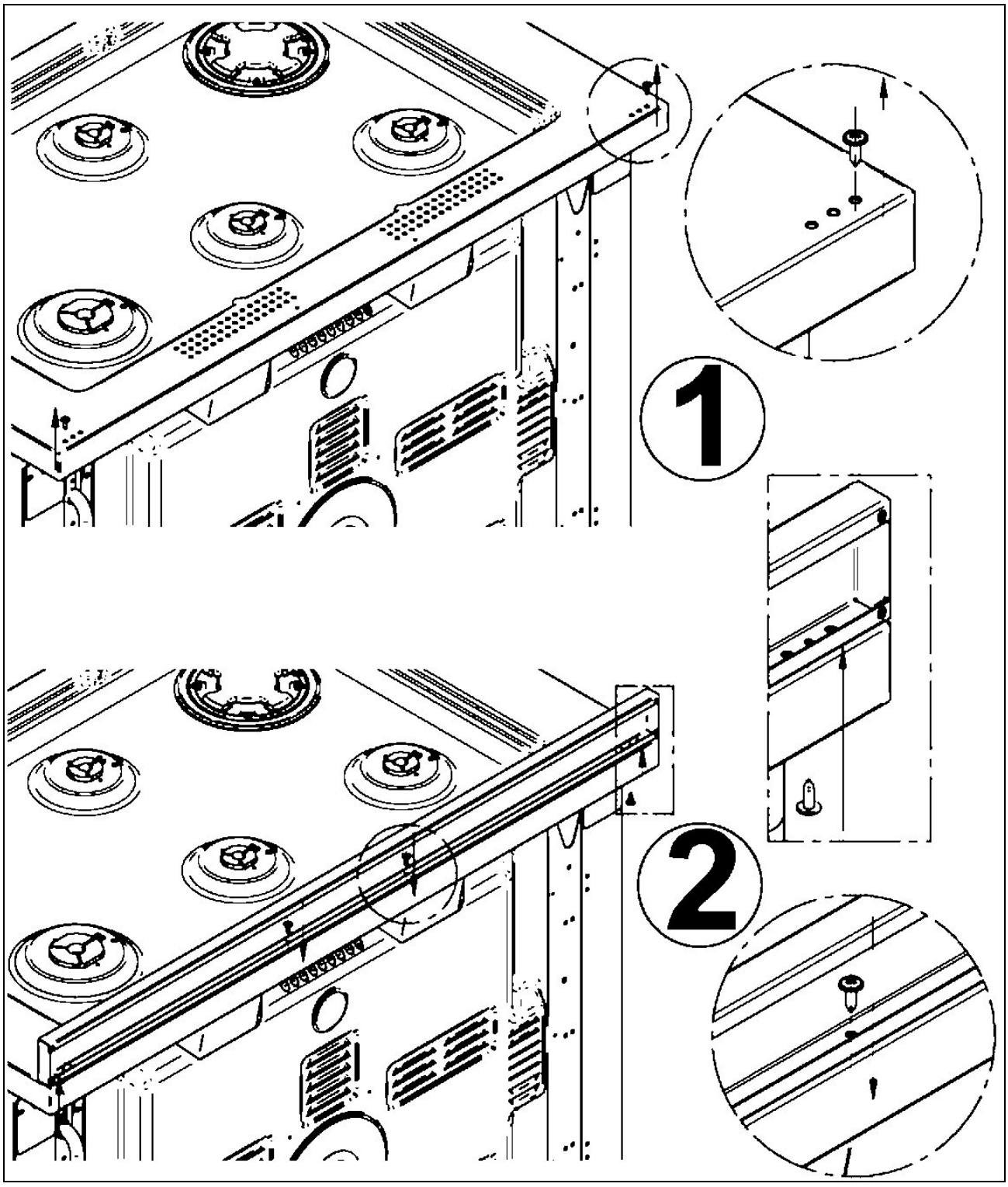


Fig. 8

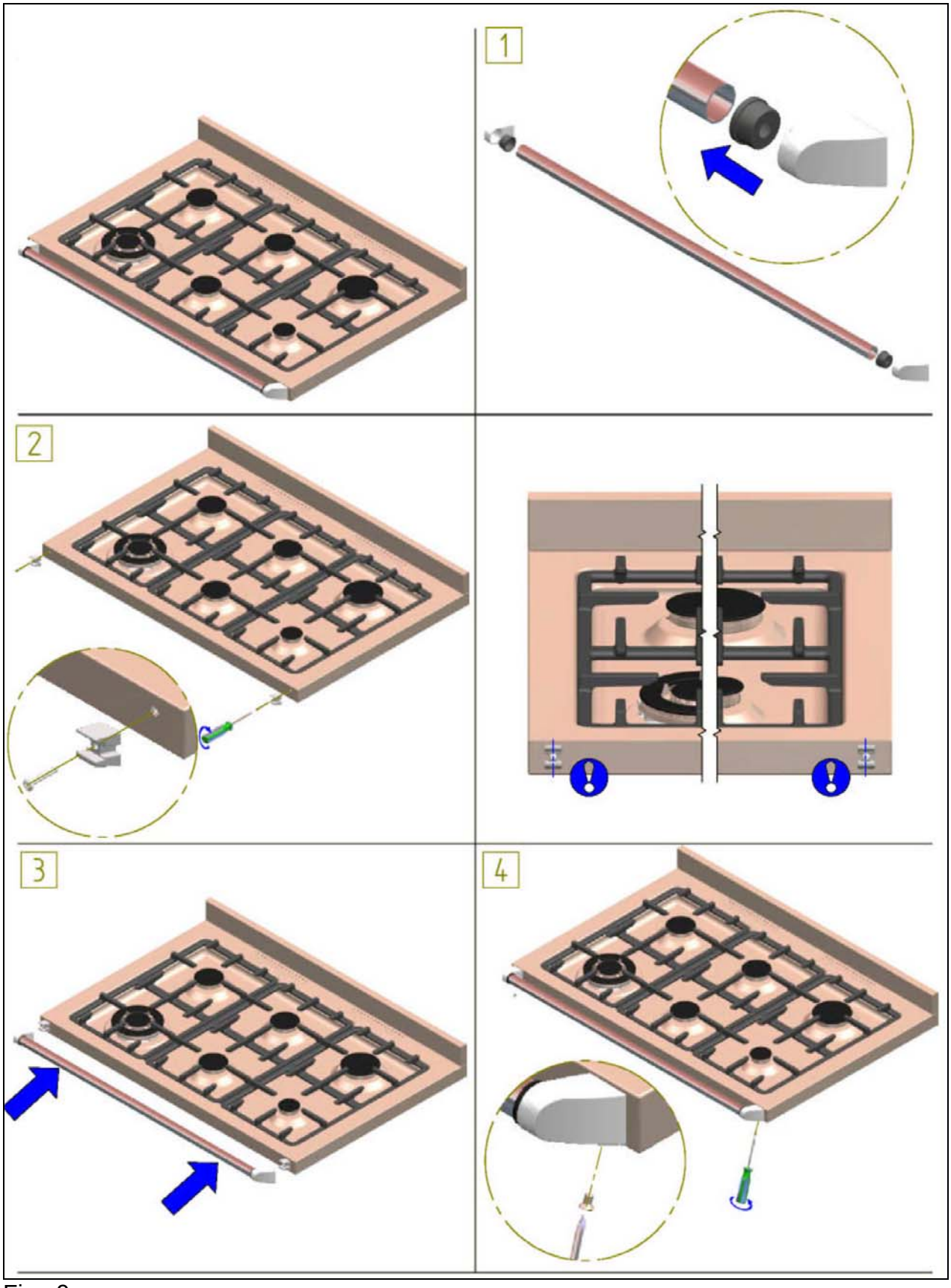


Fig. 9

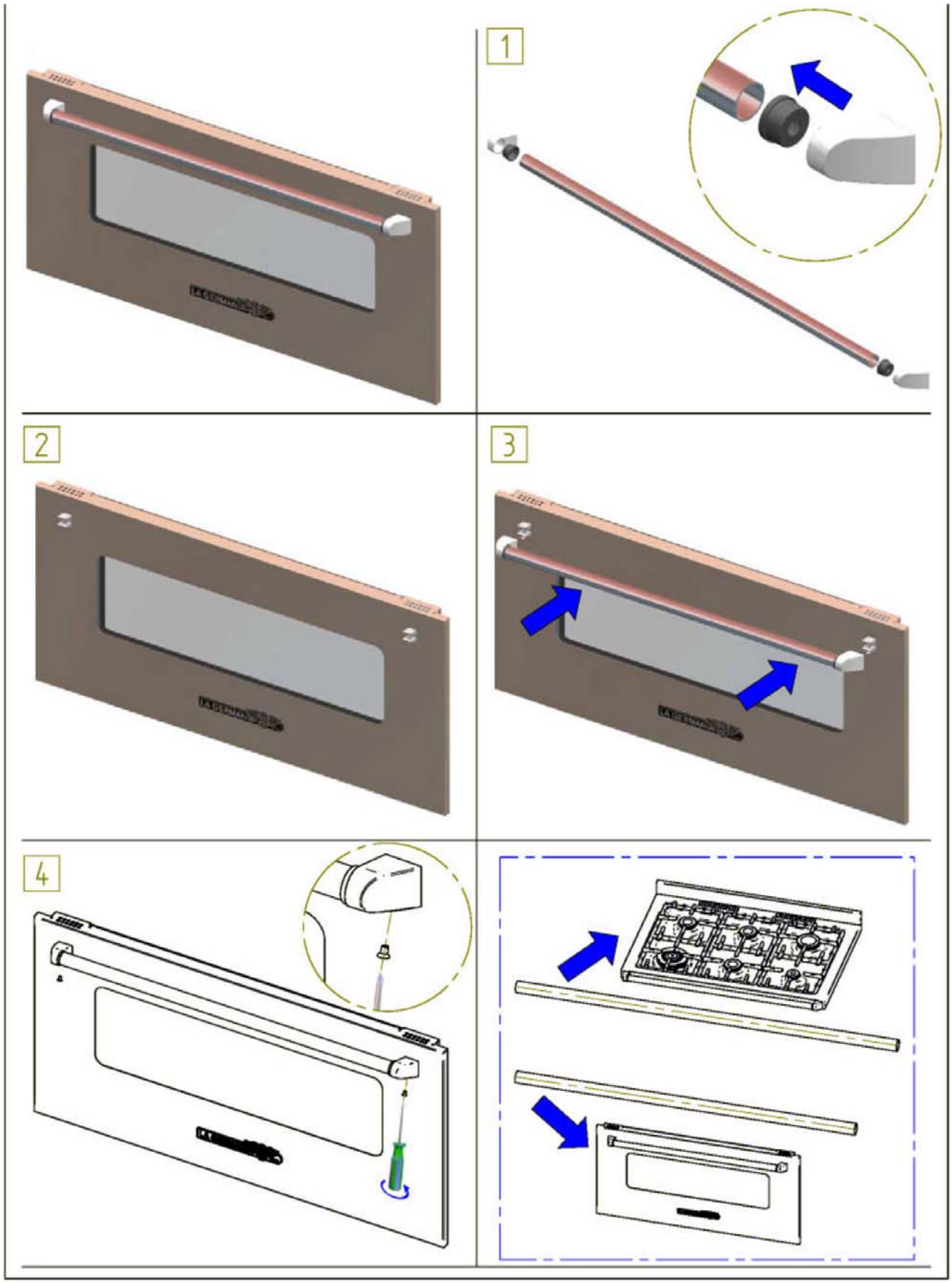


Fig. 10

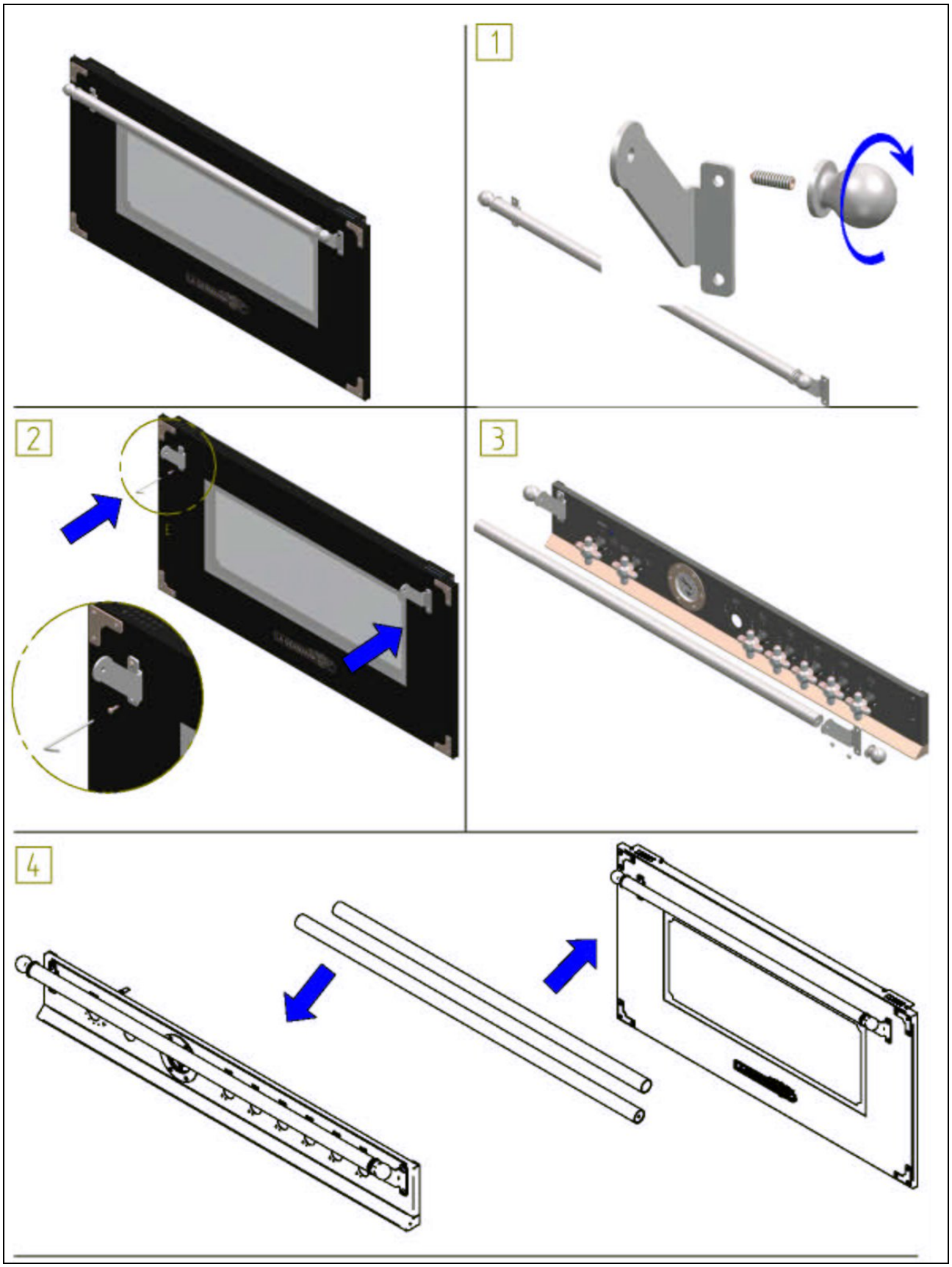


Fig. 11

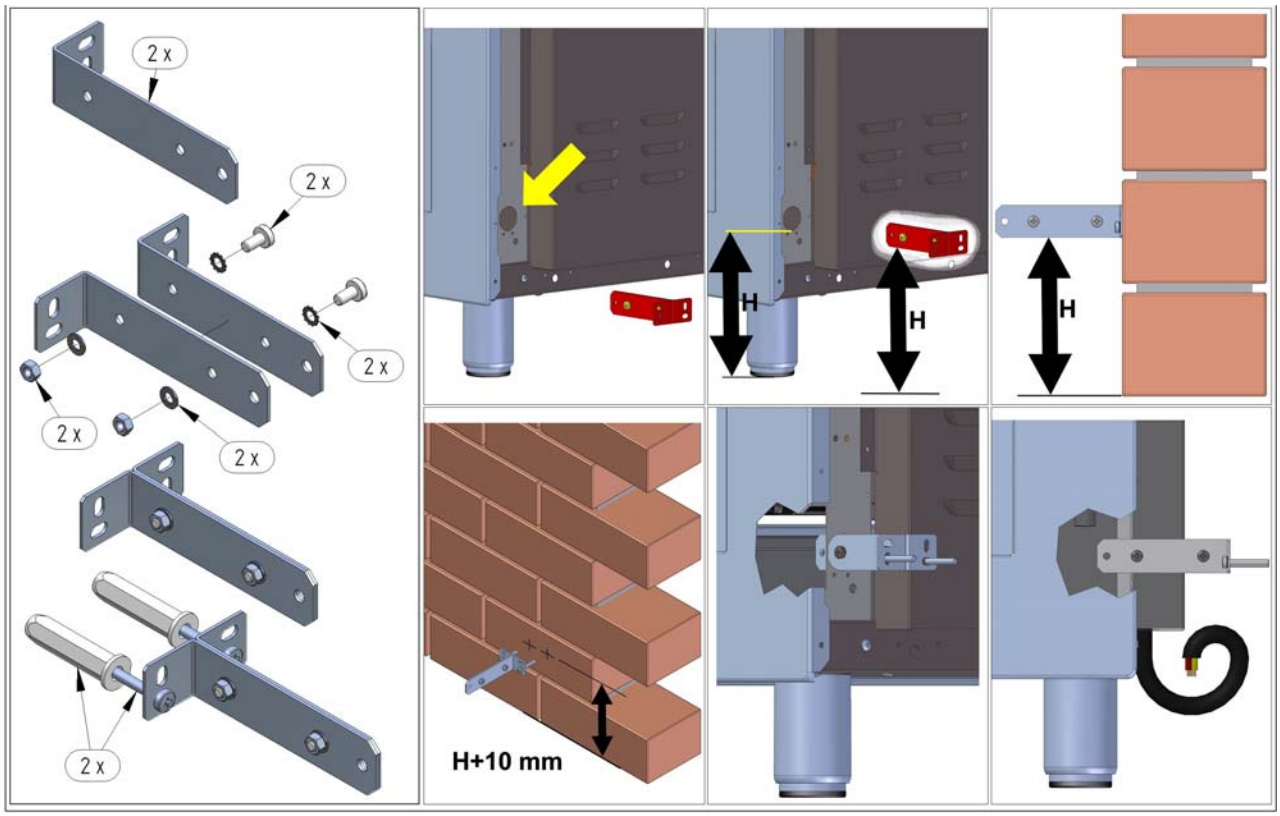


Fig. 12

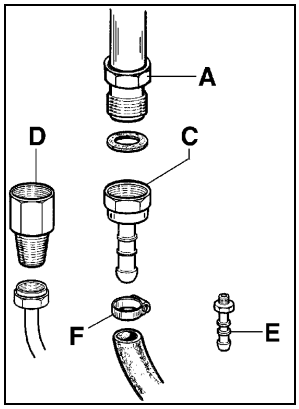


Fig.13

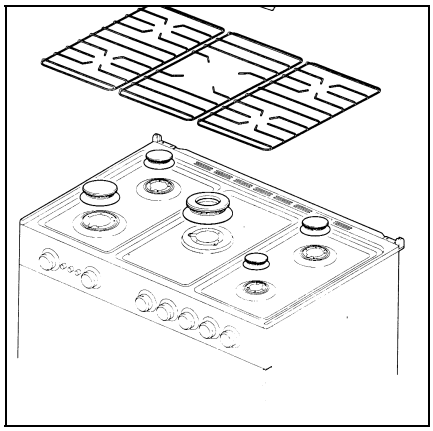


Fig.14

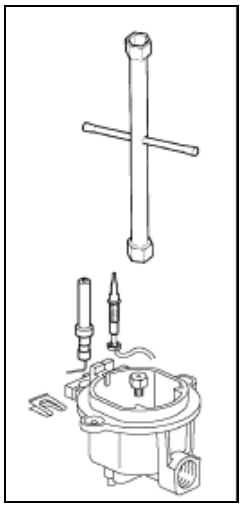


Fig. 15

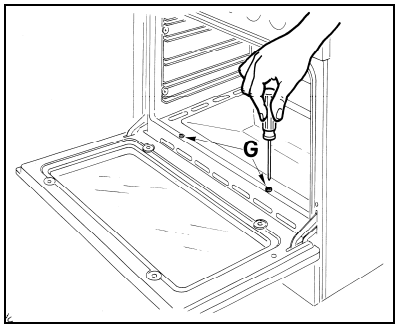


Fig. 16

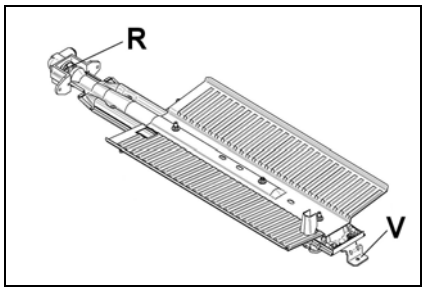


Fig. 17

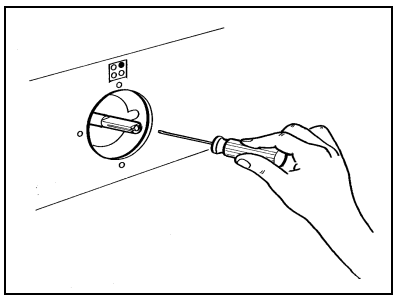


Fig. 18

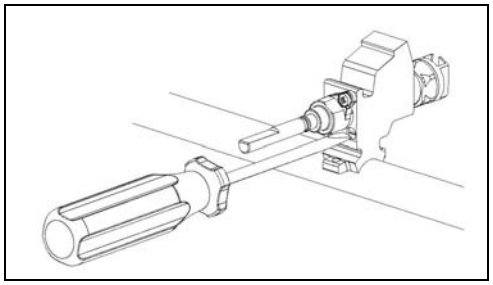


Fig. 19

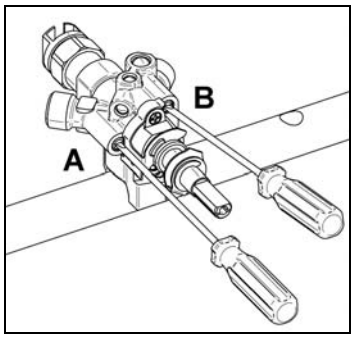


Fig. 20

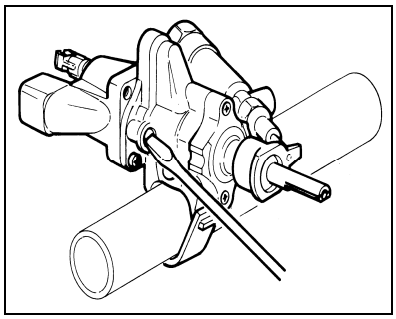


Fig. 21

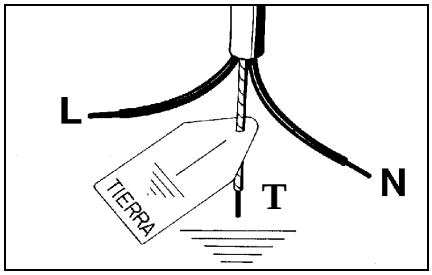


Fig. 22

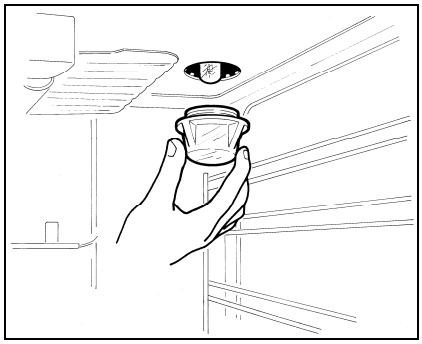


Fig. 23

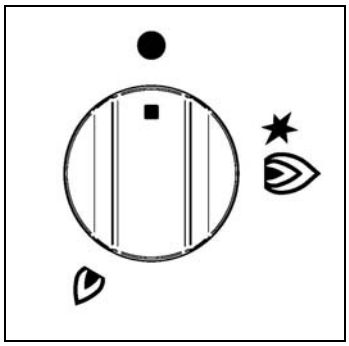


Fig. 24

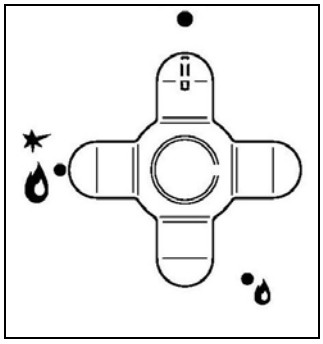


Fig.25

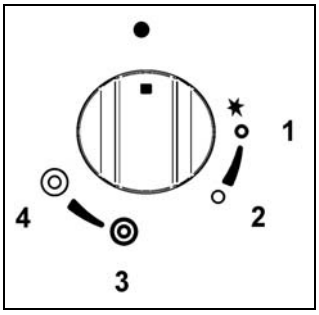


Fig. 26

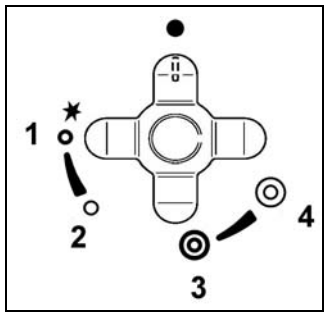


Fig. 27

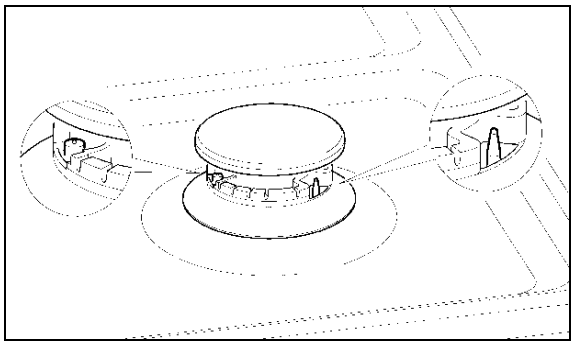


Fig. 28

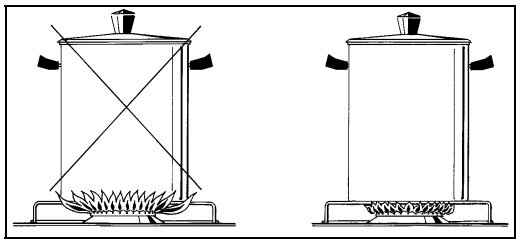


Fig. 29

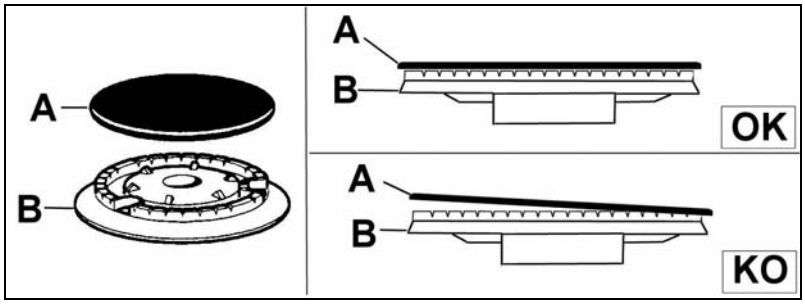


Fig. 30

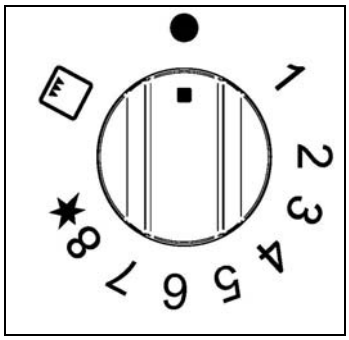


Fig. 31

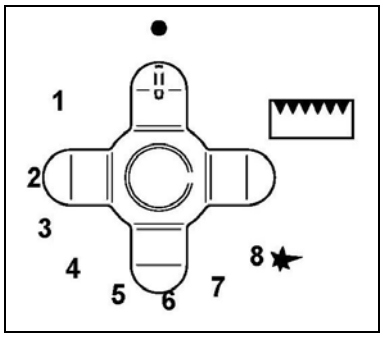


Fig. 32

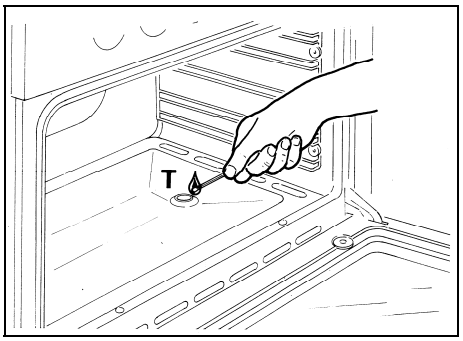


Fig. 33

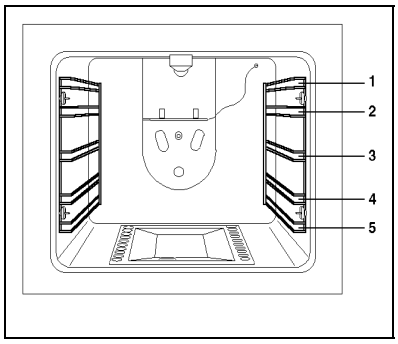


Fig. 34

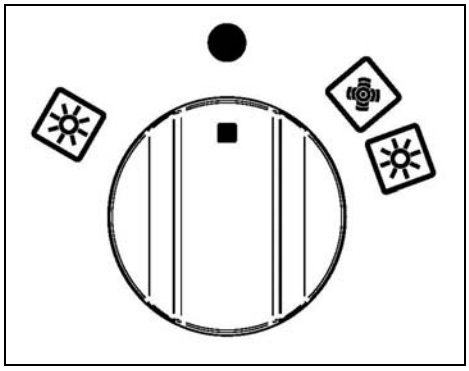


Fig. 35

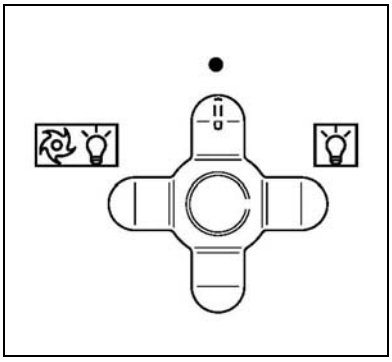


Fig. 36

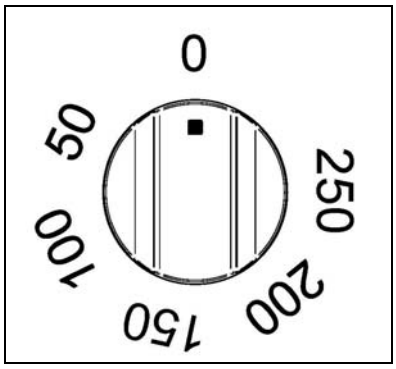


Fig.37

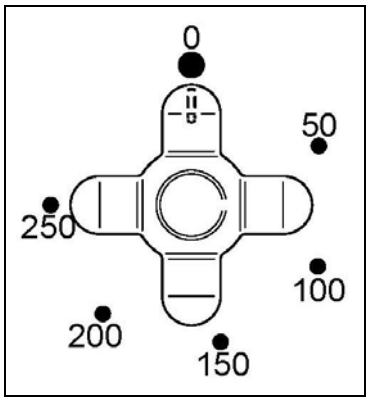


Fig. 38

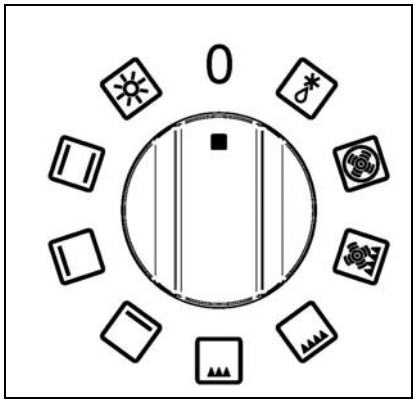


Fig. 39

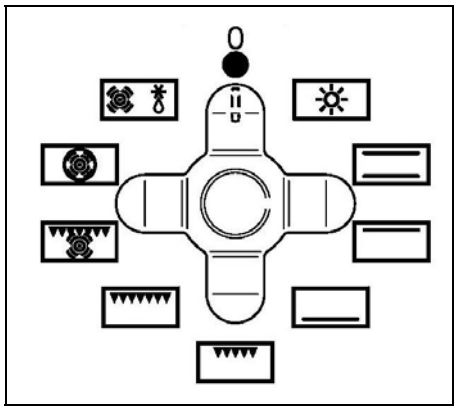


Fig. 40

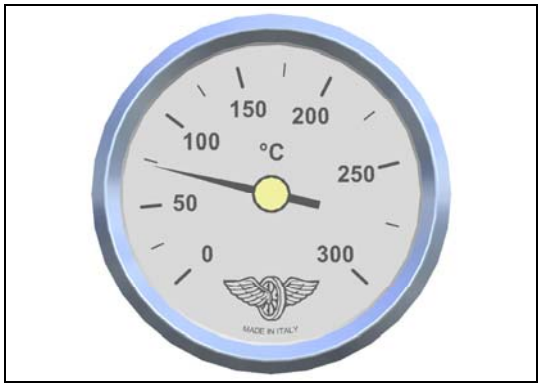


Fig. 41

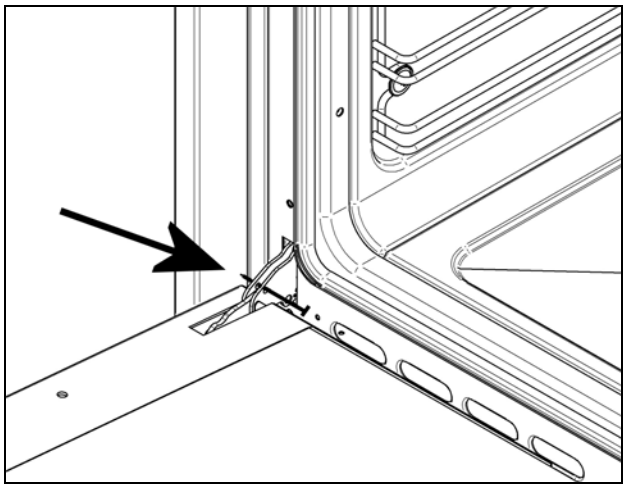


Fig. 42

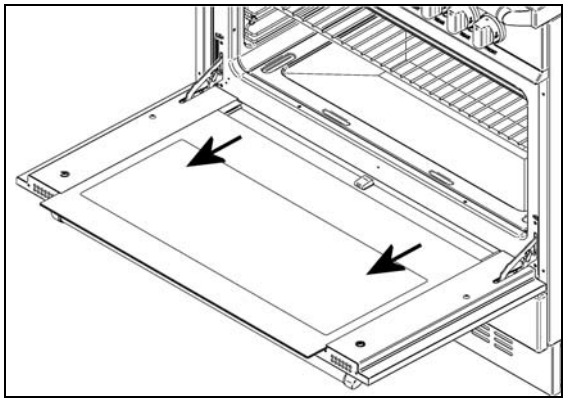


Fig. 43

CE

310492